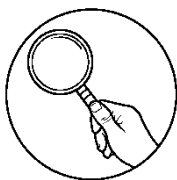


**Contemporary
Philippine Arts from
the Regions
Quarter 2 – Week 4
Materials and Application of
Techniques**



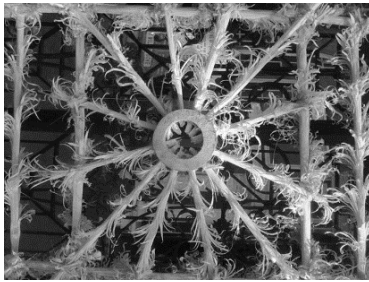

What is It

Garbage are scattered around our environment, especially by those people living in the National Capital Region (NCR). This trash from our surroundings or community can be recycled to produce something new and transform it into a local product or a piece of art.

The Philippines has been blessed with a lot of local materials according to previous discussions. Some of these are Abaca, Bakbak, Bamboo, Buntal, Buri, and many others that are constantly being developed by talented Filipinos.

But in the long run, our skilled Filipinos have gone through various trials especially on the scarcity of the materials used and the growth of technology that hinders the development of our existing methods in the development of local materials so that new generations are gradually forgetting the materials used and the application of techniques of our past.

In this lesson, we will go back to the local materials and the techniques of yesterday that are gradually being forgotten.

<p>Singkaban</p>  <p>(Tope110383, 2013)</p>	<p>Based on the book (Sandagan, 2016), Singkaban is a type of Filipino art of shaving a bamboo for home decors and bamboo arches for weddings, mass gathering, fiesta, and as welcome signage of a town, city, or village in the country. It is broadly utilized as enrichment amid town celebration in Bulacan. Experienced workers who strive to shave bamboo, layering to make curls and sensitive twirls to reach the unique art in this field. Perhaps, it is an art form ensuring that art is acknowledged and is open to everybody within the community and their visitors.</p>
<p>Puni</p>  <p>(Malolos, 2010)</p>	<p>According to (Flores, 2018), Puni is a traditional art of leaf folding. It is an ancient art of weaving that uses elongated leaves. It starts with preparing the leaf, folding the leaf, tightening the package, and trimming the garnish. It is one of the recognized crafts in the weaving industry. In the history of Bulacan, they use these leaves in making "Kubol" as a resting place, as a wrapper for their foods, and most of all as a creative toy for children. It was only during 1998 when it was called Puni.</p> <p>These leaves were widely used then but now, it's becoming obsolete and become a dying art. With the cooperation of the local governments of Bulacan, it is gradually being introduced to the new generations. Today it continues to be used to create woven baskets, bags, fans, and most of all as "Palaspas" by Catholic believers at the beginning of Holy Week. Currently, these leaves are imported from Sampaloc, Quezon. The leaves dry and crumbled within a few days. It is more common to use that are dried treated and dyed for strength and color.</p>

<p>Pabalat</p>  <p>(Bulakenyo.ph, 2020)</p>	<p>As featured by Galvez in 2016, the province of Bulacan is known for making Pastillas de Letche one of the Filipinos' favorites. It is made from carabao's milk and sprinkled with white sugar. After this is done, it is wrapped in plain white paper and then placed in packages to be released to the market.</p> <p>Due to the unique mindset and creativity of the Filipinos, they had a unique approach in making pastillas. In the town of San Miguel, the unique production of paper used to wrap pastillas first emerged. This art was soon transferred to the town of Malolos, Bulacan.</p> <p>Mrs. Luz Ocampo was only eleven years old when she became fond of making designs on pastillas wrappers. When she was a child, they had a business on sweetened products and one of them was the pastillas that she later loved to make its cover that we still recognize until today.</p> <p>This kind of art is what we called borlas de pastillas, the intricately-designed wrapper is made from papel de hapon or Japanese paper. First, Make a design on the tracing board. Trace the design on the papel de Hapon or Japanese paper. The real challenge comes with cutting the paper where the design is traced. The designs include <i>Bahay kubo</i> (nipa hut), rice field, farmer/farmers, Maria Clara, flowers, landscapes, figures, or specific activities and scenarios.</p> <p>Wrapper-making used to be folk art, but the tradition is slowly diminishing. Today, Ate Naty Ocampo Castro continues the legacy of her mother – offer her borlas de pastillas- to keep this culture alive and to be recognized by the current generation (<i>Amaia, n.d.</i>).</p>
<p>Taka</p>  <p>(Hariboneagle927, 2017)</p>	<p>Paete, Laguna is one of the most colorful and creative places in the Philippines. The name Paete is derived from the word chisel which is an important tool used for sculpture.</p> <p>Taka or Paper Mache was first recorded in the 1920s when Maria Banguie made a paper toy. The papers were molded from wood carving and glued with paste. After drying, the paper was removed from the molder and reassembled, dried, and painted in a decorative pattern that eventually becomes toys and ornaments. Unfortunately, no one knows if her artworks were saved after her town was consumed by fire and almost all traces of Takas she made are gone.</p> <p>Every April the Paete people are busy making Christmas characters like Santa Claus, Rudolph the red nose Reindeer, and Frosty the Snowman in preparation for the upcoming holiday season.</p>

	<p>Within the town, almost all the shops sell various Filipino-inspired designs carabao figurine, Maria Clara dolls, and horses in a variety of options. Some new designs are cherubs, toy soldiers, giraffes, rabbits, and a variety of fruits — all in different colors and sizes (Baldemor, 2020).</p>
<p>Pagpapalayok or Pottery-making</p>  <p>(Valenzuela, 2015)</p>	<p>Kare-kare, Paksiw, Sinigang, these are only some of the Filipino dishes we love to feast on. Of course, they're only more appetizing served hot off the fire, in a clay pot. Our use of clay pots is one of the things that highlight the Filipino trademark of our dishes.</p> <p>Despite many changes, the people of Pasig still preserve one of the oldest and most important art forms of the city the pottery-making.</p> <p>The tradition of Pottery-making lives on in Pasig until now. Where the products include not only ornamental jars but also those used in everyday living.</p> <p>Some pottery makers in Pasig import clay in San Mateo, Rizal. The first step is passing the clay through the mill. Then, they shape it in a mold made from "Plaster of Paris." Next, they put the clay on the potter's wheel. After it's done on the wheel, it will be buff and smoothen the pot. Drying takes one or two days depending on the climate. When it rains, the pots can take one week to dry. When it is sunny, it can take only one day. When the pots are dry, they can be baked in the kiln. The ideal time is eight hours of baking. In baking, if you heat it too suddenly, the pots break, so you have to heat it slowly. At first, keep the heat low. When the pots turn red, that means they're almost done so turn up the heat until the embers spark. Today, they used old pieces of wood and plywood as fuel in their ovens. However, potters before used carabao dung and hay. That's what they used back in the 1950s. When the pot is tapped and sounds like a bell it is cooked then it must be inspected once more. Finally, it will be painted with latex or acrylic paint, or coated with a glaze to make it shine (Castro, 2020).</p>
<p>Sanikulas Cookies or Panecillos de San Nicolas</p>  <p>(Judgefloro, 2017)</p>	<p>News featured in Youtube last 2018, considers Pampanga as the culinary destination of the Philippines.</p> <p>Atching Lillian Borrromeo is one of the famous food historians and experts in Pampanga. Her recipes are handed down from her grandmother whom she called "Impo".</p> <p>Atching Lilian also makes Panecillos de San Nicolas, whom Filipinos believe to possess healing properties. Arrowroot is the main ingredient in baking the said cookies. The arrowroot plant was inherited from her ancestors. They had to plant the arrowroot and wait</p>

	<p>eight months for the roots to mature. The roots are then processed. It is pounded and soaked in water. It is sun-dried and ends up as powder. That's the flour they used for San Nicolas cookies. Unlike these days you can easily buy ingredients from the store. But at that time, they didn't even have flour.</p> <p>Combine all the ingredients in a bowl – cornstarch, baking powder, salt, sugar, egg yolks, coconut milk, softened butter, lemon zest, and oil. Blend well with a wooden spoon. Slowly add the cake flour and the rice flour, knead it into the mixture till it resembles a thick dough, and has a smooth surface. Mixing by the hand should take about 10 minutes till it is smooth and all ingredients are incorporated.</p> <p>Place the dough into an airtight container and freezer for 2 to 4 hours or overnight. When ready to bake, take the dough out of the freezer and thaw on the counter for 8 to 10 minutes. Keep the dough very cold so it is easy to roll out and handle on the heirloom cookie molds.</p> <p>Grease with baking spray or shortening the surface of the San Nicolas mold which has the design. Make sure to grease the inner crevices and corners so that dough can be removed easily after shaping. Place a chunk of the dough, about 4 tablespoons over the San Nicolas mold, on the hand-carved portion. Flatten with your hand to spread it around evenly. Place a piece of parchment or wax paper over the dough, which is over the wooden mold. Using a rolling pin, roll and flatten the dough so it gets embedded in the design.</p> <p>Place a round or oval cookie cutter over the San Nicolas mold, to cut the dough to the appropriate shape needed. Trim the edges of the cookie if needed, whether round or oval. Quickly transfer the molded dough onto a baking sheet that has parchment paper or a silicone baking sheet.</p> <p>Bake Pan de San Nicolas at a preheated oven of 325 F degrees for 10 to 12 minutes or till top is brown. When done, cool the cookies on a cookie rack. They will be crisp on the outside but will have a slightly soft shortbread texture inside. It will take at least 30-40 minutes for the cookies to cool on the rack. When Pan de San Nicolas cookies are cooled, wrap in white cellophane wrappers to show off the intricate designs. Store in an airtight glass or plastic jar.</p> <p>San Nicolas cookies are quite bland in taste. People say it's good for people with diabetes. The absence of sweetness makes it excellent when it is paired with hot chocolate (Sison, 2017).</p>
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Pagbuburda



(Barongsrus, 2019)

Embroidery is an art of decorative stitching, especially by hand. The high quality of embroidery in the Philippines is partly due to its history and partly due to native talent.

The town of Taal and Lumban, Laguna had a long tradition of hand embroidery since the arrival of the Franciscan Missionaries. They started teaching women embroidery. This is probably one of the most formal studies that have happened to women folks.

During the Japanese era, the culture of embroidery was forgotten. It only goes back to the American era.

Piña and Jusi are traditional fabrics used by the bordadoras. But Piña is more special because it is decent, soft, refined, durable, and not hot. Ang Jusi (Chiese term for raw silk), on the other hand, is a lightweight, flimsy, and ecru colored fabric regarded by the bordadoras as the best material for embroidery (News, Youtube, 2019).

The first process starts with a “magdidibuho” (designer) who is in charge of stamping design on the cloth. After making the design the cloth is then passed on to the “burdadera” (embroiderer) it who embroiders the cloth which the designer has stamped. After embroidering it will be passed to another person called “magbabakbak”. She pulls each thread to form a design. After that, another person will do the next process which is “pagkakalado” (calado). It is done to avoid the cloth from being frayed. In calado you will lock the threads from which you have pulled from the cloth before you have to make sure you look at each thread. “Calado” is a very tedious process. Those are the process from embroidery, “pagbakbak” and “pagkakalado.”